SKY DINING WITH GARY PEARCE

USING THE BEST OF HAMPSHIRE FARE PRODUCE

Canapés

Hampshire confit partridge on local sourdough toast with a rowan berry compote.
Jerusalem artichoke ragu with old Winchester cheese puff.
Cockle popcorn with a chive mayonnaise.
Tunworth cream cheese served on a seeded biscuit.

Amuse

Hampshire outdoor reared rare breed pork with crispy crackling crumbs and bramley apple.

Fish course

Chalk Stream trout served with Isle of Wight tomatoes, Hampshire horseradish with watercress granita.

Main course

Fillet of Hampshire beef and pressed shin. Served with caramelised onions, pickled radish, garlic and a beef jus.

Dessert

Blackberry parfait, noisette crumb with a sorrel and apple sorbet.

Petit Fours

Portsmouth tea and Hampshire coffee served with
"A walk in the autumn Hampshire woodland"
With flavours of chocolate, whey caramel and mint crisp.

A special thank you to our incredible local suppliers for all their support bringing the finest produce from Hampshire and the Isle of Wight to your table set amongst the stars